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Morgan Estate Green Tomato Relish

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Description

This recipe came from an estate sale. I obtained it when I purchased the family collection from the Morgan Estate in Austin, Texas in 1982.

- Contributed by Catsrecipes Y-Group

Ingredients

- 6 red sweet peppers
- 2 pounds green tomatoes
- 2 pounds sweet onions
- 1 small head cabbage

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- 3 sweet green peppers
- ¼ cup pickling salt
- 3½ cups sugar
- 2 cups apple cider vinegar
- 1 cup water
- 1 tablespoons mustard seed
- 1 tablespoons ground turmeric
- 2 teaspoons celery seed

Directions

1. Coarsely grind all vegetables in blender or food processor then mix with salt.
2. Cover and let stand 12 to 18 hours.
3. Drain vegetables and rinse well then combine with remaining ingredients.
4. Heat to boiling then reduce heat and simmer uncovered for 3 minutes.
5. Pack mixture into hot jars then seal.
6. Process 10 minutes in a boiling water bath.

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